



## **2016 Private Dining**

**\$35** per person plus beverages, tax, and 20% gratuity

First Course Choice Of: **(Select Two)**

**Pansoti di Zucca**

Squash Stuffed, Light Sage Sauce

**Polpette**

Vallone Family Meatball, Marinara

**Vallone**

Italian Homestyle Salad with Provolone

**Italian Wedding Soup**

Tubetti Pasta, Chicken Meatballs

Second Course Choice of: **(Select Three)**

**Atlantic Salmon Salad**

Pan Seared, Atop Organic Mixed Greens, Sweet Peppers, 20 Year Balsamic

**Chicken Francese**

Delicately Sautéed Chicken Scallopine, Wild Mushrooms  
Crispy Capers, Long Stem Artichoke

**Grilled Shrimp & Organic Goat Cheese Salad**

Market Vegetables, Italian Vinaigrette

**Tagliarini Pomodoro**

Thin Cut Pasta, Oven Roasted Tomatoes, Vallone Olive Oil, Basil

Dessert Choice of:

**Assorted Gelati**

**Averna Carrot Cake**